

# The Lunch Line

Bureau of Nutrition Programs and School Transportation

| PI | ease | rou | te to: |  |
|----|------|-----|--------|--|
|    |      |     |        |  |

- □ Food Service Director□ Kitchen Staff
- Director ☐ Record Keeper ☐ Principal
- □ Superintendent

Published in September, November, January, March and May

November, 2005

### Make Food Safety a Priority

Make food safety a priority not only in the cafeteria and kitchen but also in your school wherever food is prepared or served. As schools implement the required HACCP or HACCP-like procedures, consider using training materials that will be visual reminders of methods to ensure healthy practices everywhere. Two sites are discussed in this article that provide FREE materials for you to download. Visit the following sites and check out materials that would be best for your organization: www.profoodsafety.org or www.nraef.org

The Integrated Food Safety Information Delivery System (IFSIDS) web site is designed to serve the needs of food safety regulators by providing factual information for use with local food establishment operators. The IFSIDS web site contains food safety fact sheets covering common topics dealing with the day-to-day operation of a food establishment, such as proper hand washing techniques, use of a three-compartment sink, and hot and cold holding temperatures. The site also contains ready-to-use signs in a PDF format that can be printed and appropriately placed in food establishments.

The materials contained on the IFSIDS web site are available in English and thirteen foreign languages. The fact sheets and signs can be printed directly from the web site. All materials are based on the Food and Drug Administration's (FDA) 1999 Model Food Code. When using any of the information, whether it is from these web sites or other programs to help you build your HACCP-type plans, one must be aware that Iowa still operates under the 1997 Food Code. Temperatures may vary, so be sure that your operations follow the required code.

The National Restaurant Association Educational Foundation within its web site at <a href="http://www.nraef.org/nfsem/training.asp">http://www.nraef.org/nfsem/training.asp</a> has created multiple posters for you to download and use as food safety educational tools for your employees. You can pick the size that best fits your needs or use them all! The 8.5x11 posters are available in five different versions, in black and white. Each version includes different illustrations and tips related to preparing food safely. Use all five and place them in various prep areas in your kitchen and other facilities where food is prepared and served such as food labs and concession stands.

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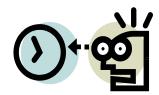
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If you do not have a color printer for the posters, just download the posters, burn to a CD-ROM, and take to your local print shop.

The website offers short, easy lessons to reinforce proper preparation practices and procedures for FREE including activities on the following topics: Thawing Food Properly, Preparing Food Safely, Preparing Specific Types of Foods, Cooking Food, and Cooking and Reheating Food. According to the information on the site, you can use these activities as handouts for employees or students to do on their own time, as a quick activity before or after a shift, or for a contest among all shift employees with a prize for the one that gets the most right throughout the month. Be creative and make it fun for all who get involved!

# The Time is Now for Verification



It's that time of year again!

Verification requirements have changed a bit this school year, mostly requiring an EARLIER reporting date and a focus on reviewing applications most likely to be in error. Important dates this year are November 15, when the verification process should be completed, and January 15, when the summary report is due on line to the State Agency via the web based system.

The online report form is being modified slightly and is not yet available. SFAs will be notified when it is ready. We strongly encourage SFAs to complete the verification reports early, before winter break.

Reimbursement checks for SFAs that do not meet the January 15 deadline may be held by the State Agency until the report is filed. Late filing SFAs may be required to complete a corrective action plan.

Call the Bureau if you need help or have questions.

# **Permanent Agreements** and Policy Statements

Over the past few months, the
Bureau has been asked by
districts/schools about their permanent Free and
Reduced Price Policy Statement and Agreement
(CNP-10). These requests have come up as a result
of financial audits.

The Free and Reduced Price Policy Statement became permanent in 2000-2001 and the Agreement (CNP-10) became permanent in 2001-2002.

Annually, the Agreement and the Free and Reduced Price Policy Statement are updated via the SFA and site applications on the CNP 2000 system.

Districts/schools/RCCIs should have retained the permanent Free and Reduced Price Policy Statement and the Agreement (CNP 10) and have them on file for the auditors. For updates, the SFA can print off the current SFA and site applications. People who have been involved in the school meals programs for some time may remember doing these annual documents on paper.

The Free and Reduced Price Policy Statement and the Agreement between a district/school/RCCI and the Bureau identify the terms for participation in child nutrition programs. They include the SFA's responsibilities for financial management (including allowed levels of cash reserves in the school meals fund), administration of free and reduced price benefits, compliance with nutritional standards, and counting and claiming meals for reimbursement.

These documents should be maintained in the school meals files and are subject to review as a part of the Coordinated Review Effort. If you have questions about the documents for your school, please call Nancy Christensen at 515-281-5663 or email at nancy.christensen@iowa.gov.

# Food Safety Program Training on IPTV K-12 Connections

As part of the Child Nutrition Programs Reauthorization legislation, school food service programs are required to begin developing and implementing a School Food Safety Program based on the process approach to a Hazard Analysis Critical Control Points (HACCP) food safety system or a complete HACCP program. HACCP is a preventive approach to food safety with required daily procedure controls.

All school food authorities will be receiving a flyer with their October reimbursement warrants regarding rebroadcasts of the School Food Safety Program ICN training Parts 1 and 2. These scheduled sessions for January and February are taped repeats of the live November training provided by Iowa State University Extension and Iowa Public Television K-12 Connections.

If you did not attend Part 1 and Part 2 in November, all SFA's are strongly encouraged to register for one of each of these three sessions, as content will build on previous sessions.

Part 1 outlines background information about HACCP and the USDA requirements for a food safety system, discussing the importance of and the development of standard operating procedures, and emphasizing the importance of training for all staff in food safety. In Part 2, an orientation to additional resources available from NFSMI, USDA, ISU and others will be provided as well, with emphasis on using these resources in your own local planning and training.

Dates for these rebroadcasts are as follows:

Part 1: January 19 or February 2, 2006

Part 2: January 24 or February 14, 2006

To access the full flyer with times and registration information, go to

http://www.state.ia.us/educate/ecese/fn/training/index <a href="http://www.state.ia.us/educate/ecese/fn/training/index">http://www.state.ia.us/educate/ecese/fn/training/index</a>

School food managers, kitchen personnel, business managers, school principals and superintendents are encouraged to attend. Attendees should bring their copy of the USDA manual, *Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles* which was sent to each school district in

June 2005. Information on downloading additional copies is included in the flyer, as well as information on registering online with the Iowa Distance Learning Database.

Following these two sessions will be **Part 3**, which is an additional regional training session to be held in locations throughout the state in early spring. The regional trainings are being planned as hands-on practice in daily procedures such as logging time and temperature, calibrating and using thermometers and writing standard operating procedures.

Information on dates and locations for Part 3 will be posted to the Bureau of Nutrition Programs and School Transportation website at the address above when they become available. There is no cost to participate in any of these sessions.

#### Reminder

Now is the time to be making plans for special events during March 2006 in honor of National Nutrition Month and National School Breakfast Week.

The theme for National Nutrition Month this year is "Step Up To Nutrition and Health." Planning special nutrition related events, activities, news articles, or announcements all month is an excellent way to demonstrate the importance of Good Nutrition through the School Meal Programs. Look for more information about National Nutrition Month and National School Break Week in the January issue of the Lunch Line.

The USDA prohibits discrimination in its programs and activities on the basis of race, color, national origin, gender, age or disability. Persons with disabilities who require alternate means for communication of program information (Braille, large print, audiotape, etc.) should contact the USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14<sup>th</sup> and Independence Avenue, SW, Washington, D.C. 20250-9410 or call (202) 720-5964 (voice and TDD).

USDA is an equal opportunity provider and employer.

It is the policy of the Iowa Department of Education not to discriminate on the basis of race, color, national origin, gender, disability, religion, creed, age or marital status in its programs or employment practices. If you have questions or grievances related to this policy, please contact the Legal Consultant, Department of Education, Grimes State Office Building, Des Moines, Iowa 50319-0146, 515/281-5295.

#### Are You Ready To Go The Distance?

Go the Distance is a four-month competition designed to encourage young Iowans to increase their physical activity levels and make better food choices. The program begins in January and ends in May. Teams can be comprised of 10-30 members who track their miles on a large wall chart. Teams that average 200 miles per person during the four-month program will qualify for one of five \$500 awards given to the school or institution they represent. For 2006, Team Nutrition is partnering with Go the Distance to incorporate nutrition education messages into the program.

Go the Distance Day is a one-day event taking place in Iowa schools on Wednesday, May 10, 2006 in celebration of National Fitness Month.

Its purpose is to inform children about the benefits of physical fitness and show them that it's easy and fun to be physically active every day. To participate, plan a 30-minute segment of consecutive aerobic activity with 100 percent of your school participating. Each school that achieves 100 percent participation will be in a drawing for one of five \$500 awards. To register or learn more about Go the Distance and Go the Distance Day go to <a href="http://www.lightenupiowa.org/youth.asp">http://www.lightenupiowa.org/youth.asp</a>

#### **Team Nutrition Iowa**

Iowa's Team Nutrition wants to encourage all team sponsors to include healthy nutrition messages with their physical activity efforts. To support this effort Team Nutrition will offer five (5) mini-grants of \$250 each to schools that include a nutrition component in their Go The Distance four-month activity. Funds may be used to purchase food, supplies, or educational materials that encourage eating more fruits, vegetables, and whole grain foods. Team Nutrition will also support the Go the Distance Day on May 10 by offering five (5) mini-grants of up to \$500. Schools interested in competing for the mini-grants can find them at www.state.ia.us/educate/ecese/fn/tn/ under mini-grant applications designated for Go the Distance. These grant applications are due January 5 for the Go the Distance four-month activity and due April 15 for the Go the Distance Day. If you have questions, please contact Janet Wendland at janet.wendland@iowa.gov

#### Eat Smart. Play Hard. Power Panther Awards

Twelve Iowa schools were recognized for their efforts in promoting healthy eating and physical activity at their schools. The four schools that received the Eat Smart award for conducting a nutrition activity were: Remsen-Union Community Schools, Storm Lake Middle School, Western Dubuque High School, and Sibley-Ocheyedan Schools. Several of the activities involved forming health councils and changing current practices or policies in their schools to enhance the nutritional environment. Promotion of their activities and Team Nutrition messages in local media as well as through school announcements also occurred.

Eight of the schools received the Power Panther award that combined a nutrition and physical activity message. The schools receiving this award were: Aurora Heights Elementary in Newton, Buchanan Elementary School in Davenport, Center Point-Urbana Middle School, Central Clinton Middle School, Hayes Elementary in Davenport, Oelwein Middle School, Summit Middle School in Johnston, and Trinity Lutheran School in Davenport. Several of these award winners conducted a school-wide event that focused on both healthy eating and physical activity for the students.

One school conducted a Week of Wellness with the theme worked into classroom curriculum and culminating with a special event at the end of the week. Another school worked diligently to have students record foods eaten and physical activities done in order to understand the relationship of calories taken in and calories burned. Another award winner established a "Walking Club" and provided incentives for elementary students to reach mileage goals. The community event that followed this club activity was to have families walk together at the School Health Fair.

If your school has done activities with nutrition, physical activity, or an event with a combined nutrition and physical activity focus, consider applying for the Eat Smart. Play Hard. or Power Panther awards. The nomination forms are found on our Bureau website under Team Nutrition at <a href="http://www.state.ia.us/educate/ecese/fn/tn/tnawards.html">http://www.state.ia.us/educate/ecese/fn/tn/tnawards.html</a>

#### **Tidbits from Julia**

What an exciting, challenging and busy time to be working with the USDA School Meal Programs! This year is an historic time for School Programs as every school district completes the requirement to create and adopt local level wellness policy based on needs and priorities defined at the local level. The wellness policy must be in place by the beginning of the 2005-2006 school year. The State Agency has been providing training about the new requirement and a template of how to work through the process through a variety of avenues. School Wellness Policy Parts 1 and 2 continue to be rebroadcast. School Wellness Policy, Part 3—Goals that Work will be offered beginning in late February. If you have questions or need additional information, refer to http://www.state.ia.us/educate/ecese/fn/training/index .html for information on training opportunities and/or for postings of power points and other resources.

As of this writing, the Iowa Association of School Boards (IASB) has just released the sample Iowa policy and support materials. These were developed in partnership with the Iowa Partners: Action for Healthy Kids. School districts that have begun the policy development process already will find, posted on the Bureau web site, a link to the online assessment tool to assist schools in identifying current strengths and weaknesses within the school district relative to the required wellness policy content. The sample policy can be found at IASB website <a href="https://www.ia-sb.org/policylegal/wellnesspolicy.asp">www.ia-sb.org/policylegal/wellnesspolicy.asp</a> Contact <a href="mailto:Janet.Wendland@iowa.gov">Janet.Wendland@iowa.gov</a>, 515-281-5676 or <a href="mailto:Patti.Harding@iowa.gov">Patti.Harding@iowa.gov</a>, 515-281-4754 if you have specific questions not addressed in those resources.

Another exciting opportunity this year, is the new requirement for a Food Safety Program based on the Process Approach to HACCP Principles. The article elsewhere in the Lunch Line refers to a three part training series currently in process to support school districts in their Program development. If you are not currently registered to attend one of these sessions, please go to the Bureau website <a href="www.state.ia.us/educate/ecese/fn/index.html">www.state.ia.us/educate/ecese/fn/index.html</a> or go directly to the IPTV K-12 Connections web site <a href="www3.iptv.org/iowa\_database/event-detail.cfm?ID=6309">www3.iptv.org/iowa\_database/event-detail.cfm?ID=6309</a> or 6311 to register now. School districts should be working now to put this new requirement in place.

Now is also the time to be thinking about applying for awards and recognition! Some of these opportunities include the Healthier US School Challenge, Best Practice Awards, and other awards. The Healthier US School Challenge provides two levels of recognition for meeting certain minimum standards in the areas of nutrition and physical activity. The Bureau would like to encourage you to talk with your school wellness policy development committee about the potential of striving to be eligible to apply for one of these awards as a result of the school wellness policy work.

The Best Practice Awards are a USDA Mountain Plains Regional Level Award that allows you to identify what you have been doing in specific award category areas; there are no specific criteria to be met. Posted now to the Bureau website, you will find information about previous year winners and as soon as the MPRO releases this years application packet you will also find that posted. Take a look at this information—there are lots of great things happening in Iowa—I encourage you to apply, simply by telling the story of what you are doing, i.e. to promote a Healthy School Environment or School Breakfast.

Refer to the Eat Smart. Play Hard. Power Panther awards article for information on how to apply for these Iowa Team Nutrition supported awards. If you aren't a Team Nutrition school, apply now and consider applying for a TN mini-grant at the same time, information is on the Bureau website.

A new instruction memo implementing Civil Rights requirements as they apply to the USDA Child Nutrition Programs has recently been finalized. Implementation timelines for the new nondiscrimination posters, distribution of the new instructions, training requirements, etc. are still in the process of being finalized. Please read this new instruction memo carefully when it does arrive.

As USDA continues the process of implementing the requirements of the Child Nutrition Program
Reauthorization of 2004, they anticipate issuing a total of 20 new rules. As of mid-October, six (6) of those rules have been published, three (3) rules are in clearance, and 11 rules are still in development. In addition, numerous implementation memos have been issued and more will be forthcoming.... Happy Reading!

#### **Summer Food Service Heroes**

School food services that sponsored the Summer Food Service Program (SFSP) and their dedicated summer staff are big-time heroes to the children they served during the summer and to the Bureau of Nutrition Programs and School Transportation of the Iowa Department of Education. You are the key players in reducing childhood hunger in Iowa during the summer and the State Agency applauds you for doing that.

The following school food services sponsored the 2005 SFSP: Cedar Rapids, Central Decatur, Cherokee, Clinton, Council Bluffs, Davenport, Marquette Academy (Davenport), Denison, Des Moines, Diagonal, East Greene, Ft. Madison, Glenwood, Grinnell-Newburg, Hamburg, Iowa City, Marshalltown, Mount Ayr, Murray, Muscatine, Ottumwa, Perry, Postville, Sioux City, Southeast Polk, Storm Lake, Washington, Waterloo, Wayne, West Des Moines, and Winterset.

Additionally, 30 other types of organizations were also 2005 SFSP sponsors.

"Satisfaction" and "Pride" are two words often expressed by sponsors about their SFSP experience; satisfaction from doing the important job of feeding hungry kids that needed to be done, and pride because they have done a good job. Many neighboring communities have expressed the sentiment that they also wished they had an SFSP in their communities. Congratulations on a job well done!

You can help the State Agency to do a better job of making SFSP benefits available to more children by promoting SFSP among your neighboring School Food Services, and by encouraging them to contact the State Agency for accurate Program information. Many potential sponsors never contact the State Agency because they think (often incorrectly) they are not eligible to be an SFSP sponsor.

For more SFSP information, please contact Rod Bakken, (515) 281-4760 or e-mail Rod.Bakken@iowa.gov.

#### Pick a better snack with Kiwi!

Now in season, consider serving Kiwi for school lunch. Kiwi is the most nutrient dense of all the major fruits. Among other healthful nutrients, kiwi contains lutein, a phytochemical known to prevent cataracts and macular degeneration – a leading cause of blindness. If you're brave, try eating the fuzzy skin; eating a kiwi's skin triples the fruit's fiber intake and adds vitamin C.

When choosing kiwi, look for plump fruit that's slightly soft to the touch. Stay away from fruit with wrinkles or bruises. If your kiwi is a little on the hard side, place it on the counter in a paper bag. Adding apples, bananas or pears to the bag will speed up the ripening process since those fruits give off ethylene, a gas required to ripen kiwi.

#### **Quick Nibble:**

- Eating kiwi is easy and fun because Mother
  Nature made the fruit's skin into a ready made
  serving cup! Cut a kiwi in half and scoop out the
  tasty green flesh with a spoon.
- Looking for an after-dinner treat? Try a kiwisicle! Simply cut the bottom off a kiwi, insert a wooden or plastic stick and freeze. You can either peel the fruit or leave the skin on before freezing.
- ¾-1 kiwi equals about ¼ cup fruit.

#### Wash. Cut. Eat. (how easy is that?)

Pick a **better** snack<sup>TM</sup> was developed in partnership with the Iowa Nutrition Network and the USDA's Food Stamp Program and Team Nutrition – equal opportunity providers and employers. For more information about the Iowa Nutrition Network, call the Iowa Department of Public Health at (800) 532-1579.



#### **New Column for Lunch Line**



Beginning with this issue of the Lunch Line we will feature a new column on an ongoing basis dubbed, Ask "IT" ("IT" refers to Information Technology). Please send us questions you have about using our website(s) and we will

attempt to answer them via email, newsletter or both. Please send your questions to ellen.miller@iowa.gov.

## Using AutoComplete for Passwords in Internet Explorer

Most schools enter claims using Microsoft's Internet Explorer (IE). Your IE is set up to recognize new usernames (or login ids) and passwords and then store them to memory. The following is Part 1 in a 3 part series on Internet Explorer AutoComplete for passwords.

### Do you want Windows to remember your password using AutoComplete? (Part 1)

Below is an example of a pop-up window you may get when entering your username and password within Internet Explorer (IE). This window should appear the first time you enter your Username and Password.



If you answer "Yes" to this pop-up window, IE will remember the username and password typed in for the website you logged into only. If you log into <a href="https://www.edinfo.state.ia.us/CNP/security.asp">https://www.edinfo.state.ia.us/CNP/security.asp</a> for the first time and fill out the Username and Password, this box should pop-up. If you choose "Yes", the next time you access the website it remembers your login and password. All you have to do is type in the first few letters of your username and IE gives you suggestion(s) to AutoComplete the username text box. Use the tab key or use your mouse to move to the password text box and it will AutoComplete your password. All you need to do is press the Login button and you have gained access into the website.

If you choose "No", IE will not remember your username and password and you will receive this message the next time you login to the website. If you want to choose "No" and don't want it to show again, select the "Don't offer to remember any more passwords" option and press "No" and you will no longer receive this pop-up window. But you will also need to remember your username and password each time you access the website.

Future articles will be: Part 2 – Do you want to change your password stored in Internet Explorer AutoComplete? And Part 3 – Have you changed your mind and want Internet Explorer AutoComplete to remember username and password?

#### **Upcoming Events!!**

#### **Verification Summary Report Training**

Verification Summary Report Training is scheduled for Monday December 5, 2005, 2:30-3:30 PM and Thursday January 5, 2006, 2:30-3:30 PM at ICN sites across Iowa. SFA staff responsible for completing the Verification Summary Report on line should attend this training. SFAs will be notified when the Verification Summary Report is available on line. More information about this training will be available on the Bureau's website at

http://www.state.ia.us/educate/ecese/fn/training/index html AFTER NOVEMBER 15. Call Nancy Christensen at 515-281-5663 or email nancy.christensen@iowa.gov if you have questions.

#### **SNA Iowa Spring District Workshops**

"School Meals - Serving Up Good Health" will be the theme of each of these workshops to be repeated in each of the five SNA Iowa Districts during Spring 2006. Plan now to attend the one most convenient to you!

| February 25 | District IV  | Charles City    |
|-------------|--------------|-----------------|
| March 4     | District III | Pella           |
| March 11    | District I   | Davenport       |
| March 25    | District V   | Council Bluffs  |
| April 1     | District II  | To Be Announced |
|             |              |                 |

More information about program content, registration, etc. will be in the Winter edition of the FLASH, with information from the Bureau and via postings on both websites.

#### **Commodity News**

#### **Green Beans Update**

Effective immediately, in all Mason City and Sioux City warehouses, please dispose of and/or destroy the green beans from the Allen Company that you received in the August/September (6A) commodity deliveries. They were found to be of poor quality. The plans are to replace the two truckloads that went to these two warehouses in an upcoming delivery. The Des Moines warehouse green beans are from a different company and are okay to consume.

#### **Website Information**

Commodity Values for 2004-05 and 2005-06 can be found at:

www.state.ia.us/educate/ecese/fn/commdist/values

Iowa State Commodity Advisory Council for 2005-2006 can be found at

www.state.ia.us/educate/ecese/fn/commdist/council

## Anticipated Dates when Commodity Order Form will be up and on the web:

| 6A | Aug/Sept. Delivery | May 13 (Done)  |
|----|--------------------|----------------|
| 6B | October Delivery   | Sept. 2 (Done) |
| 6C | Nov./Dec. Delivery | Oct. 10 (Done) |
| 6D | January Delivery   | Dec. 2         |
| 6E | Feb./Mar. Delivery | Jan 16         |
| 6F | April Delivery     | March 2        |

#### **Processed Commodity Food Items for 2005-2006**

All food items coded 2500 or above are processed food items and are an extra cost to your school district. You will be allocated one (1) of each item for all processed foods coded 2500 or above. If you do not want this product, you must put a "0" in the amount wanted column. You do not have to take these processed food items. Please note that there is a difference between the commodity value and the price of each item. The commodity value is the amount in each unit of product that is deducted from your school entitlement, unless it is a bonus commodity. The price of each item is the cost of the finished processed product. The school cost does not include the per case shipping and handling fee charged by Keck, Inc. for each case of product shipped. These are all optional products. The costs will be included in the amount you pay Keck, Inc. There will by **no** separate billings for processed products.

#### Bureau of Nutrition Programs and School Transportation

#### **Iowa Food and Distribution Program**

If you need additional information, commodity values, or forms for the Commodity Food Distribution programs, please visit our web site at: <a href="http://www.state.ia.us/educate/ecese/fn/commdist/">http://www.state.ia.us/educate/ecese/fn/commdist/</a>

#### **Commodity Phone Numbers**

| Dean Flaws, Commodity Consultant   | 515-281-4032 |
|------------------------------------|--------------|
| Mary Jo Clark, Commodity Assistant | 515-281-4751 |
| Julia Thorius, Bureau Chief        | 515-281-4757 |
| Janelle Loney, Bureau Secretary    | 515-281-5356 |
| Jenni Arnold, Admin. Asst.         | 515-244-5631 |
| Keck, Inc.                         | X122         |
| Nancy Knox,                        | 515-262-6560 |
| Des Moines Cold Storage            | X101         |
| Eldon Reinhart,                    | 641-424-8369 |
| Mason City Cold Storage            |              |
| Jennifer Chapman, Cloverleaf,      | 712-279-8016 |
| Sioux City                         |              |
|                                    |              |

#### **Home Economics May Use Commodities**

Several questions have arisen regarding the use of commodities in home economics classes. The regulations say the following regarding the use of donated foods in home economics courses:

School food authorities receiving donated foods under this part may use such foods for the purpose of training students in home economics, including college students if the same facilities and instructors are used for training both high school and college students in home economics courses. Home economics includes classes in general home economics, food purchases, nutrition, food preparation, cooking, child care and health. The State Agencies position would be consistent with the federal policy, "may".

There is no requirement on the part of School Food Authorities to share donated foods with home economics. In addition if they choose to share, they do not need to share all of the various types of products made available and may place limitations on the quantity. They may also charge the home economics program the cost of the SFA had to pay to receive the product, essentially shipping, handling, and storage. Our interpretation of the regulations would be that the first priority for the product would be the school meal program. If the product can be shared without negative or significant negative impact to the school meal program, then it would seem likely the SFA would be willing to share to support the instructional home economics program for students. Again, however even if there were no negative impact, they would not be required by USDA or DE to share.

#### **Check Out the Library!!**

Resources from the Bureau include the use of a lending library. Videos, DVDs, reference books, cookbooks, curriculum and children's books are available on loan to schools without charge. If you are looking for something in particular, contact Mary Jo Clark at 515-281-4751 or email her at MaryJo.Clark@iowa.gov.

#### **V0309-IPTV Introduction for Local School** Wellness, August 17, 2005 Training Video

This session introduces the 'what' and the 'why' of school wellness policies. The video explores how the policy may be shaped and implemented by local school districts.

#### V0310-IPTV School Wellness Policy Process, August 19, 2005 Training

This video addresses the 'how' of developing and implementing the local school wellness policies.

These two videos should also be available through your Area Education Agency.

#### V0308-NFSMI Thermometer Information **Resource Kit**

The goal of this resource is to assist educators in training and implementing correct thermometer usage in Child Nutrition Programs. It includes a Thermometer Information Resource manual in both print and CD-ROM and the Thermometer Information Resource training video. The Thermy Digital Thermometer is included in the kit to practice the procedures in the manual.

#### CU0833- Wash Your Hands-Educating the School **Community**

The goal of this resource is to assist educators in developing and implementing hand washing promotions and events in Child Nutrition Programs. It includes a Wash Your Hands booklet, training video, formulated invisible UV powder, UV potion, and miniature UV light.

#### CU0834- Building Your HACCP Program- from HACCP Training at ISU (8/05)

This manual includes the materials used in the completion of the HACCP workshop held in August 2005 at Iowa State University. The materials in this manual assist food service personnel in providing rationale for developing HACCP program. Examples of Standard Operating Procedures are also included in the manual.

#### **Multimedia Reservation Form**

Bureau of Nutrition Programs and School Transportation

| Your nar                                     | me  |
|--|---|
| Title  |   |
| Phone (                                      | )   |
| Email  |   |
| Agreeme                                      | ent #   |
| Mailing                                      | Address:  |
| School/<br>Organiza                          | ation   |
| Street                                       |   |
|  | IA Zip  |
| the material email to be retur  Loan # a 1 2 | equest: We will make very effort to provide erial you request for the time you want. If the is already taken, we will contact you by suggest another selection. Material must ned no later than 2 weeks after receipt!  and Material title (s) (Please include both): |
| 4  |   |
| Training                                     | objectives:   |
|  |   |
| Date(s)                                      | of use  |
| Alternate                                    | e date(s)   |
| Group(s)                                     | to be trained   |
| Approxir                                     | mate size of group(s)   |
| Mail to:                                     | Mary Jo Clark Bureau of Nutrition Programs and School Transportation Grimes State Office Building   |

400 E. 14<sup>th</sup> Street

Des Moines, IA 50319-0146

Or FAX to: Mary Jo Clark at 515-281-6548 If you have questions, please call Mary Jo at 515-281-4751 or e-mail: maryjo.clark@iowa.gov